

**CHAPTER 7-03.1-05**  
**CREAM RECEIVING AND PROCESSING FACILITIES**

Section

7-03.1-05-01	Cream Receiving and Processing Facilities
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**7-03.1-05-01. Cream receiving and processing facilities.**

1. Cream receiving and processing facilities shall provide all of the following facilities:
  - a. Laboratory area - adequate size and facilities to conduct butterfat, acidity, and sediment testing.
  - b. Cooling facilities - used for the storage of cream samples and for resale or processing shall maintain a storage temperature between thirty-two to forty-five degrees Fahrenheit [0 to 7.22 degrees Celsius].
  - c. External loading facilities, if present, must have insect-tight and dusttight, self-closing outer doors.
  - d. Floors:
    - (1) Cream receiving and processing facilities must have concrete or tile floors in the cream receiving area.
    - (2) Cream receiving without processing facilities must have well maintained wood, linoleum, or other flooring material acceptable to the dairy commissioner.
  - e. Hand wash sinks and double vat sinks or can steamers.
  - f. Adequate supply of hot and cold running water.
  - g. Storage facilities for raw cream must be 3A approved standards, as defined in North Dakota Century Code section 4-30-01, and must be constructed of stainless steel or other material as accepted by the dairy commissioner.
2. The cream receiving area must have trapped drains leading to an approved sewage disposal system.
3. A separate room for receiving and washing raw cream containers (i.e., cans) is required if processing of cream products is conducted in the same facility.

4. Licensed cream stations must have a certified thermometer to check temperature of farm cream.
5. Plants receiving farm separated cream may process only cream.

**History:** Effective August 1, 1986; amended effective April 1, 1993.

**General Authority:** NDCC 4-29-03, 4-29-04, 4-30-55.1

**Law Implemented:** NDCC 4-30-25

**7-03.1-05-02. Vector control.** Insecticides and rodenticides used in fly and rodent control must be utilized according to container label. All insecticides and rodenticides must be approved for use by the dairy commissioner.

**History:** Effective August 1, 1986.

**General Authority:** NDCC 4-29-03, 4-29-04, 4-30-55.1

**Law Implemented:** NDCC 4-30-25

**7-03.1-05-03. Cream container requirements.** Cans, including lids, may not show open seams, cracks, rust, milkstone, or other unsanitary conditions. Patrons must be informed of unsatisfactory cans or containers. Cream offered for sale in unsanitary containers must be dyed with a harmless vegetable color and returned to the patron. No cream station cans may show signs of rust, open seams, milkstone, or be in an unsanitary condition.

**History:** Effective August 1, 1986.

**General Authority:** NDCC 4-29-03, 4-29-04, 4-30-55.1

**Law Implemented:** NDCC 4-30-25